



P • R • I • V • A • T • E C • A • T • E • R • I • N • G

Salt & Pepper Buffet Dinner Menu

Select as many different items for your dinner as you'd like! You can make your buffet as small or as big as you like.

Breads

- Artisan Breads with Butter, Hummus & Red Pepper Spreads | \$2.95 per person
- Artisan Breads with Butter | \$1.95 per person
- White & Whole Wheat Bread with Butter | \$1.50 per person

At The Start of The Buffet...

- Fresh Cut Veggies & Dip | \$1.95 per person
- Pickle, Olive & Antipasto Platters | \$1.95 per person
- Chilled Shrimp & Cocktail Sauce | \$4.95 per person
- Sliced Meat & Cheese Platter | \$4.95 per person

Signature Salads | \$2.95 Per Person

- Candied Pecan & Goat Cheese Salad with Strawberries & Maple-Balsamic Dressing
- Greek Salad with Feta, Peppers, Red Onions, Cucumber, Olives & Oregano Dressing
- Creamy Penne Pasta Salad with Roasted Vegetables, Parmesan Cheese & Garlic
- Mandarin Orange & Almond Salad with Poppy Seeds & Raspberry Dressing
- Red Grape & Pear Salad with Candied Pecans & Honey Dijon Dressing
- Broccoli & Cheddar Salad with Raisins & Sunflower Seeds

Classic Salads | \$1.95 per person

- Iceberg Greens with Assorted Dressings
- Creamy Coleslaw
- Potato Salad
- Macaroni Salad
- Caesar Salad
- Mixed Bean Salad

Entrees | \$5.95 per person

Whole Roasted Chicken – White & Dark Meat

with a rich red wine gravy or pesto cream sauce - ¼ chicken per person

Creamy Chicken Marsala

simmered in sweet italian marsala wine, roasted mushroom cream sauce – one 4oz breast per person

Southern Fried Chicken

spice & buttermilk marinated, crispy fried – 2 pieces per person

Chicken Parmesan

parmesan breaded and fried with tomato sauce & mozzarella – one 4oz breast per person

Grilled Chicken Breasts

with sweet & spicy bbq sauce or creamy mushroom sauce – one 4oz breast per person

Grilled Chicken Melt

with dijon mustard, shaved smoked ham, melted cheese, served on tomato cream sauce – one 4oz breast per person

Dijon & Herb Roasted Pork Loin

with apple sauce & pan gravy

Pork & Veal Meatballs

simmered in tomato sauce, served with parmesan & chillies – 4 per person

Grilled Pork Chops

marinated and grilled with sweet & spicy BBQ sauce – 1 per person

Grilled Pork Souvlaki

marinated and grilled with oregano, lemon & garlic. Served with tzatziki sauce. – 2 per person

Roast Sirloin of Beef

shaved thin in french onion broth & horseradish on the side

Atlantic Salmon Fillets

with lemon-maple butter sauce – one 3.5oz filet per person

Deep Fried Shrimp

served with cocktail sauce, fresh dill sauce & tartar sauce – 6 shrimp per person

Grilled Garlic Shrimp Skewers

brushed with butter & lemon – 6 shrimp per skewer, 1 skewer per person

Penne & Italian Sausage

with tomato sauce, bell peppers & fresh dill

Cheese Ravioli

with Roasted Mushrooms, Goat Cheese & Sundried Tomato Cream Sauce

Baked Meat Lasagna

tomato meat sauce with ricotta, mozzarella & parmesan

Baked Vegetarian Lasagna

tomato sauce with ricotta, roasted zucchini, peppers, mushrooms, mozzarella & parmesan

Smoked Ham & Bacon Penne

with fresh rosemary & caramelized onion cream sauce

Prime Rib Carving Station | add \$6.95 per person

BBQ Baby Back Ribs | add \$6.95 per person

Signature Sides | \$3.95 per person

Baked Cauliflower & Broccoli with Aged Cheddar Cream Sauce
Roasted Corn, Red Bell Peppers & Broccoli
Yellow & Green Beans with Cauliflower & Green Peas
Roasted Baby Potatoes with Garlic, Rosemary & Sour Cream
Perogies with Bacon, Sauteed Onions & Sour Cream
Handmade Cabbage Rolls

Classic Sides | \$1.95 per person

Orange & Honey Glazed Carrots
Buttered Peas & Corn
Creamy Mashed Potatoes
Basmati & Wild Rice
Penne Pasta with Tomato Sauce
Roasted Potatoes with Garlic & Seasoning Salt

Dessert

Selection of Dessert Bars & Cookies | \$2.95
Fresh Cut In-Season Fruit | \$3.95
Dark Chocolate Mousse with Raspberry Sauce & Whipped Cream | \$4.95
New York Cheesecake with Cherry Sauce | \$4.95
Honey & Ricotta Cheesecake | \$4.95
Classic Italian Tiramisu | \$4.95
Lemon & Coconut Tart with Whipped Cream | \$4.95

Coffee, Tea, Drinks & After Dinner Sweets

Coffee & Tea | \$1.75 per person
Pop & Bottled Water | \$1.50
Apple, Orange & Cranberry Juice | \$2.50
Fruit Punch | \$2.50 per person
Biscotti | \$1.95 each
Chocolate Truffles | \$1.50 each
Chocolate Dipped Strawberries | \$1.95 each

- Some menu items may not be available due to seasonality.
- Glass plates, real cutlery and napkins supplied at no charge.
- Disposable plates, plastic cutlery can be supplied if requested.
- All staff to be required on site for duration of event can be quoted upon.
 - Concerns about quantities prepared? Please ask us.

- Minimum of 15 guests are required for dinner buffets.